



Delvo® Fresh



Your way in dairy We make it happen

Consumers want products that are healthy and delicious. Since our dairy cultures toolbox can respond to unique production challenges around taste, texture and yield it helps the yogurt and fermented milk product producers to create the dairy products that people want to eat - all the time.

The DSM Delvo® Fresh toolbox is based on three-pillars. Depending on the product and the desired properties, dairy producers can choose cultures from the Delvo® Fresh Sensation, Delvo® Fresh Pure or Delvo® Fresh Proven range. Each range contains a combination of cultures that enable the production of low-fat, low-sugar or low-lactose fermented milk products without compromising on taste, texture or performance.

Delvo® Fresh Sensation - Indulge your senses!

Our palette of Delvo® Fresh Sensation cultures lets you create premium desserts, like chocolate yogurt or frozen yogurt mousse with reduced amount of sugar and fat while maintaining the same sensory experience.

Delvo® Fresh Pure - Natural goodness!

Our Delvo® Fresh Pure culture range offers maximum formulation flexibility to target regional taste preferences in a wide range of ethnic dairy products, including Greek-yogurt, dahi and kefir. This range delivers the authentic taste desired by consumers at an industrial scale with the cleanest product label possible.

Delvo® Fresh Proven - Do more with less!

With our Delvo® Fresh Proven culture portfolio, you can now produce more dairy products with the same amount of milk without compromising on the quality and stability of the final product, even under the most challenging process and storage conditions.

Besides our cultures range, DSM also offers Maxilact®. Maxilact® is our neutral lactase enzyme that helps you produce lactose free dairy products that taste great. Not only does Maxilact® meet the needs of lactose intolerant customers worldwide; its natural sweetness enables you to achieve sugar reduction in all dairy products by up to 20% – which benefits everyone.

We have helped renowned fermented milk customers develop indulgent, pure and healthy new products – often more efficiently.
How can we help you?

Delvo® Fresh Sensation

Application	Product	BENEFITS					
		Fat Replacement	Creamy mouthfeel	Rich texture	Mild	Shiny	Intense Flavor
Creamy Stirred yogurt	Delvo® Fresh YS-341	•				•	•
Ice cream mousse	Delvo® Fresh YS-231AB		•	•	•	•	
Chocolate yogurt	Delvo® Fresh YS-231mAB		•	•	•	•	
Indulgent sour cream	Delvo® Fresh SC-731		•	•		•	•

Delvo® Fresh Pure

Application	Product	BENEFITS				
		All Natural	Creamy mouthfeel	Strong texture	Rounded Flavor	Fruit Flavor Boosting
Natural stirred yogurt with fruit	Delvo® Fresh YS-321AB		•	•		
Natural Stirred yogurt with fruit	Delvo® Fresh YS-241	•	•	•		•
Low fat Natural sour cream	Delvo® Fresh SC-600 series	•			•	
Low fat Natural sour cream	Delvo® Fresh SC-630 series	•	•	•	•	
Kefir	DAIRYLAND® DIRECT™ KM-1 (+DHP)	•	•		•	

Delvo® Fresh Proven

Application	Product	BENEFITS				
		Fast Acidification	Low Post Acidification	Full Body	Smooth Texture	Rounded Flavor
Stirred yogurt	Delvo® Fresh YS-130 series		•	•	•	
Drinking yogurt	Delvo® Fresh FVV-120 series		•	•	•	
Quark	Delvo® Fresh FC-210 series		•		•	
Buttermilk	Delvo® Fresh SC-611S	•			•	•
Buttermilk	Delvo® Fresh SC-631S	•		•	•	•
Twarog / Cream cheese	Delvo® Fresh FC-110F series	•	•			•

DSM Food Specialties

For further information, please contact us at:

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For DSM, quality is a way of life. This is the core of Quality for Life®.

Quality for Life® is the mark of quality, reliability and traceability. It means that DSM customers are getting the best nutrition & health ingredients, knowing the source on which they depend. Quality for Life® means sustainability. It symbolizes our commitment to our environment, consumers, our business partners, our people and the regulatory framework that governs our operations. With the Quality for Life® seal, we guarantee peace of mind for you and for your customers.

DSM – Bright Science. Brighter Living.™

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